

## TECHNICAL DATA SHEET

### PRODUCT DATA

**Reference:** 60366

**Commercial denomination:** COCOA COOKIE SWEET JARS (12u)

**Legal denomination:** Deep-frozen pastry product with cocoa cookies filled with vanilla flavour cream

**Box EAN code:** 8424465603668

**Pack EAN code:**

**Unit EAN code:** 8424465916522

### PRODUCT INFORMATION

#### › SHELF LIFE

**Primary shelf life:** 365 days

**Secondary shelf life:** 5 days in refrigeration

*\*The shelf life of the product may vary depending on the storage, preparation and exposure conditions of the finished product.*

#### › STORAGE AND PREPARATION ADVICE

**Storage:** Keep at a temperature of -18,0 °C. Once thawed do not refreeze.

**Preparation:** Thaw at: 12 hours in refrigeration

Ferment: -

Bake at: -

**Recommended preparation advice:** Defrost the product in the refrigerator during 12 hours approx. Once it has been defrosted, keep always in the refrigerator for maximum 5 days.

*\*The cooking and defrosting times are approximate depending on the conditions and temperature of the commercial premises.*

#### › LIST OF INGREDIENTS

**Ingredients:** Cream (cream (MILK), stabiliser (E407)), broken cacao cookies filled with vanilla flavoured cream (23%) (WHEAT flour, sugar, vegetable fat (palm), vegetable oil (rapeseed), fat-free cocoa powder, WHEAT starch, glucose and fructose syrup, raising agents (E503, E501, E500), salt, emulsifier (E322 (SOYA)), acid regulator (E524), flavouring), extra fatty pasteurized white CHEESE (buttermilk (MILK), MILK, pasteurized cowcream (MILK), lactose (MILK), salt, stabiliser (E412), preservative (E200), dairy ferments), cacao biscuits filled with vanilla flavoured cream (11%) (WHEAT flour, vanilla flavoured cream (sugar, vegetable oil (sunflower)), WHEAT starch, emulsifier (E322 (sunflower), flavour), sugar, vegetable oil (sunflower), fat-free cocoa powder, raising agents (E500, E503), salt, powder whey (MILK), glucose and fructose syrup, flavour, emulsifier (E322 (sunflower))), sponge cake with cocoa biscuit (pasteurized liquid EGG, WHEAT flour, sugar, vegetable oil (sunflower), water, fat-free cocoa powder, humectants (E420, E422), cocoa biscuit (WHEAT flour, sugar, vegetable oil (rapeseed), fat reduced cocoa powder, glucose and fructose syrup, WHEAT starch, raising agents (E503, E501, E500), vegetable oil (palm), salt, emulsifier (E322 (SOYA)), acidity regulator (E524), flavouring), pregelatinized WHEAT starch, emulsifier (E475), colour (E153, water), dextrose, flavouring, raising agents (E450, E500), stabilizers (E415, E412), salt), sugar, water, preservative (E200), cinnamon.

**May contain traces of:** Nuts (almonds, hazelnuts, walnuts).

#### › SUBSTANCES OR PRODUCTS THAT CAUSE ALLERGIES OR INTOLERANCES

	Presence as ingredient	Presence as trace
<b>Cereals containing gluten</b>	X	-
(included their hybridised strains and products thereof)		
Wheat	X	-
Rye	-	-
Barley	-	-
Oats	-	-
Spelt	-	-
Kamut	-	-
<b>Crustaceans and products thereof</b>	-	-
<b>Eggs and products thereof</b>	X	-
<b>Fish and products thereof</b>	-	-
<b>Peanuts and products thereof</b>	-	-
<b>Soybeans and products thereof</b>	X	-
<b>Milk and products thereof</b> (including lactose)	X	-
<b>Nuts and products thereof</b>	-	X
Almonds	-	X
Hazelnuts	-	X
Walnuts	-	X



	Presence as ingredient	Presence as trace
Cashews	-	-
Brazil nuts	-	-
Pistachio nuts	-	-
Pecan nuts	-	-
Macadamia or Queensland nuts	-	-
<b>Celery and products thereof</b>	-	-
<b>Mustard and products thereof</b>	-	-
<b>Sesame seeds and products thereof</b>	-	-
<b>Sulphur dioxide and sulphites at concentrations &gt;10mg/kg or 10mg/litre in terms of the total SO<sub>2</sub></b>	-	-
<b>Lupin and products thereof</b>	-	-
<b>Molluscs and products thereof</b>	-	-

#### ► NUTRITION DECLARATION PER 100g

	Ready-to-eat product	Packaged product
<b>Energy</b>	1574 kJ	-
	377 kcal	-
<b>Fat</b>	23 g	-
<i>of which:</i>		
- saturates	12 g	-
- mono-unsaturates	-	-
- polyunsaturates	-	-
- trans	-	-
- Omega-3 Fatty Acids	-	-
<b>Carbohydrates</b>	38 g	-
<i>of which:</i>		
- sugars	24 g	-
<b>Fibre</b>	1,1 g	-
<b>Protein</b>	4,0 g	-
<b>Salt</b>	0,77 g	0,00 g
<b>Sodium</b>	308 mg	-
<b>Cholesterol</b>	-	-

\*The reported nutritional values of the ready-to-eat product has been reported according to the preparation instructions suggested in the recommended preparation advice section.

#### ► WEIGHTS, MEASURES AND DEVIATIONS

Packaged product	Minimum	Average	Maximum
<b>Weight (g)</b>	90	95	100
- Dough (g)		95	
- Filling (g)		-	
- Coating (g)		-	
- Topping (g)		-	
<b>Length / Diameter (mm)</b>	70	70	70
<b>Width (mm)</b>	-	-	-
<b>Height (mm)</b>	-	-	-
<b>Approximate weight baked product</b>	-		<b>Pack weight</b> -

\*The weight of the baked product may vary depending on the baking conditions of the finished product.

#### ► ORGANOLEPTIC CHARACTERISTICS OF READY-TO-EAT PRODUCT

**Colour:** Characteristic of chocolate and cream cookie cake

**Smell:** Characteristic of chocolate and cream cookie cake

**Flavour:** Characteristic of chocolate and cream cookie cake

**Appearance:** Chocolate and cream cookie cake

\*The organoleptic characteristics of the product may vary depending on the storage, preparation and exhibition conditions of the finished product.

## ➤ MICROBIOLOGICAL SPECIFICATIONS ON PACKAGED PRODUCT

	n	c	m (ufc/g)	M
<b>Aerobic mesophilic bacteria</b>	-	-	-	-
<b>Anaerobic bacteria</b>	-	-	-	-
<b>Enterobacteriaceae</b>	-	-	-	-
<b>Total Coliform bacteria</b>	-	-	-	-
<b><i>Escherichia coli</i></b>	-	-	-	-
<b><i>Coagulase-positive staphylococci</i></b>	-	-	-	-
<b><i>Bacillus cereus</i> presuntive</b>	-	-	-	-
<b><i>Clostridium perfringens</i></b>	-	-	-	-
<b><i>Clostridium perfringens</i></b>	-	-	-	-
<b>Moulds</b>	-	-	-	-
<b>Yeasts</b>	-	-	-	-
<b><i>Salmonella spp</i></b>	1	-	-	*
<b><i>Listeria monocytogenes</i></b>	1	-	-	<10e2 ufc/g

\*Not detected

n → number of units in the sample.

c → number of units in the sample, whose bacteria number could be between m and M. The sample will continue to be considered acceptable if the other units have a number of bacteria less than or equal to m.

m → threshold value of the number of bacteria. The result will be considered satisfactory if all the units that make up the sample have a number of bacteria equal to or less than m.

M → limit value of the number of bacteria. The result will be considered unsatisfactory if one or more units that make up the sample have a number of bacteria equal to or greater than M.

## PACKAGING AND PALLETIZING INFORMATION

### ➤ PACKAGINGS

	Carton	Label	Seal	Bag
Approximate weight (g)	88,24	-	2,00	-
Internal measures (mm)	302x224x69	-	-	-
External measures (mm)	304x234x69	-	0x50x0	-
Material	CART	-	PP	-
Thickness (mm)	1,70	-	0,04	-
Colour (mm)	Brown	-	Transparent	-
Recyclable*	+	-	+	-

### ➤ OTHER PACKAGINGS

	<b>814157</b>	<b>815078</b>	-	-	-	-	-
Approximate weight (g)	74,87	20,00	-	-	-	-	-
Internal measures (mm)	290x220x65	0x0x0	-	-	-	-	-
External measures (mm)	300x222x65	645x720x645	-	-	-	-	-
Material	CART	PET	-	-	-	-	-
Thickness (mm)	1,70	-	-	-	-	-	-
Colour	Brown	Transparent	-	-	-	-	-
Recyclable*	S	N	-	-	-	-	-

\*+=Yes / -=No



## > PALLETIZING

### Bag



#### Units

12

#### Net weight (kg)

1.14

#### Gross weight (kg)

1.63

### Pallet



#### Boxes/layer

12

#### Layers

26

#### Total boxes

312

#### Weight (kg)

534

#### Height (m)

1.94

#### Pallet type

Pallet Chep 80x120 Md

## PICTURE OF READY-TO-EAT PRODUCT



## CERTIFICATIONS AND CLAIMS OR STAMPS OF COMMUNICATION

### > CERTIFICATIONS:

### > CLAIMS OR STAMPS OF COMMUNICATION:

## APPLICABLE REGULATIONS

- Regulation (EC) 852/2004, and subsequent modifications, regarding the hygiene of food products.
- Regulation (EC) 2073/2005, and subsequent modifications, regarding specific microbiological criteria applicable to food products.
- Regulation (EC) 396/2005, and subsequent modifications, regarding the maximum limits of pesticide residues in food and feed of plant and animal origin.
- Regulation (EU) 915/2023, and subsequent modifications, by which the maximum content of contaminating specifications in food products is set.
- Regulation (EU) 1169/2011, subsequent modifications, on food information provided to the consumer.
- Regulation (EC) 1333/2008, and subsequent modifications, on food additives.
- GMO (Genetically Modified Organism) and Ionizing Radiations: The raw materials used in the production of this product have not been treated with ionizing radiation and do not contain or come from Genetically Modified Organisms (GMO) and therefore do not have special labeling. Applicable legislation:
  - Regulation (EC) 1829/2003, subsequent modifications, on genetically modified food and feed.
  - Regulation (EC) 1830/2003, subsequent modifications, regarding the traceability and labeling of genetically modified organisms.